



2019 Chardonnay

Technical notes

- Harvest dates: Oct.3 / Oct 14
- Tonnes/acre (2.1m x 1.2m plant density): 2.5-3 tonnes / acre
- Average brix at harvest: 21.5 - 22.5
- Finished wine analysis:
 - RS:2.1g/l TA:6.3 pH:3.43 alc./vol:13.8
- Cases made: 725

Growing season summary:

A typical Okanagan spring of warm, dry weather in April set us up with a slightly early bud break. Mid summer rainfall caused some concern but provided natural irrigation. Typical dry Okanagan weather set in late July, continuing through August and September, providing excellent ripe fruit, and a promising vintage year!

Winemaking approach:

- 75% whole bunch pressed / 25% 24hour skin contact before pressing
- 100% barrel fermented / 100% French Oak / 30% new barrel
- 50% spontaneous fermentation / 50% inoculated with selected commercial yeast
- ML fermentation arrested at 75% completion
- 10 months barrel aging on lees

Tasting Notes

Lemon Golden Hue.

Pronounced aromas of stone fruits, baking spices and white blossom.

Full bodied palate with a rich mouthfeel and subtle acidity. Flavours of Summer peach, vanilla and pineapple.

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